




Indonesian Style Peanut Chicken Salad with Potatoes and Cashews

12

Quick 20-25 Minutes • **Mild Spice** • 1 of your 5 a day



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| 
Salad Potatoes | 
Diced Chicken Breast |
| 
Garlic Clove | 
Cashew Nuts |
| 
Cherry Tomatoes | 
Lime |
| 
Peanut Butter | 
Sweet Chilli Sauce |
| 
Indonesian Style Spice Mix | 
Baby Leaf Mix |

Pantry Items
Oil, Salt, Pepper, Honey

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep. Ingredients in **red** are hot!

Cooking tools

Saucepan, frying pan, garlic press, kettle, rolling pin, bowl and colander.

Ingredients

Ingredients	2P	3P	4P
Salad Potatoes	350g	500g	700g
Diced Chicken Breast**	260g	390g	520g
Garlic Clove**	1	2	2
Cashew Nuts 2)	40g	40g	40g
Cherry Tomatoes	125g	190g	250g
Lime**	1	1½	2
Peanut Butter 1)	30g	45g	60g
Sweet Chilli Sauce	32g	48g	64g
Indonesian Style Spice Mix	1 sachet	1 sachet	2 sachets
Baby Leaf Mix**	50g	75g	100g

Pantry	2P	3P	4P
Boiled Water for the Dressing*	2 tbsp	3 tbsp	4 tbsp
Honey*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	495g	100g
Energy (kJ/kcal)	2517 /602	508 /121
Fat (g)	21.3	4.3
Sat. Fat (g)	4.3	0.9
Carbohydrate (g)	61.2	12.4
Sugars (g)	18.7	3.8
Protein (g)	45.2	9.1
Salt (g)	0.54	0.11

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

1) Peanut 2) Nuts

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Cook the Potatoes

a) Bring a large saucepan of **water** with **½ tsp salt** to the boil on high heat.

b) Quarter the **salad potatoes** (no need to peel).

c) When your pan of **water** is boiling, add the **potatoes** and simmer until you can easily slip a knife through, 15-20 mins.



Peanut Dressing Time

a) Meanwhile, add the **peanut butter** and **boiled water for the dressing** (see pantry for amount) into a large bowl and mix until it makes a smooth **paste**.

b) Stir in the **sweet chilli sauce** and squeeze all the **lime juice** into your bowl of **dressing**.

c) Combine well to make a smooth **dressing**. Season with **salt** and **pepper**.



Fry the Chicken

a) Meanwhile, heat a drizzle of **oil** in a large frying pan on medium-high heat.

b) Once hot, add the **diced chicken** to the pan and season with **salt** and **pepper**.

c) Fry until golden brown on the outside and cooked through, 8-10 mins. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.



Add Flavour

a) Once the **chicken** is cooked, add the **Indonesian style spice mix** and **garlic** to the pan, stir-fry for 1 min.

b) Once the **potatoes** are ready, drain in a colander, then add to the **chicken**.

c) Next, stir in the **honey** (see pantry for amount). Toss the **chicken** and **potatoes** until evenly coated and remove from the heat. Season with **salt** and **pepper**.



Finish your Prep

a) While everything cooks, peel and grate the **garlic** (or use a garlic press). Boil a half-full kettle for the **dressing**.

b) Crush the **cashews** in the unopened sachet using a rolling pin.

c) Halve the **cherry tomatoes**.

d) Halve the **lime**.



Assemble and Serve

a) When everything's ready, add the **baby leaf mix**, **tomatoes**, **cooked chicken** and **potatoes** to your bowl of **peanut dressing**.

b) Toss together and share between your serving bowls.

c) Taste and season with **salt** and **pepper** if needed. Sprinkle over the **cashews** to finish.

Enjoy!